

MANTORVILLE FARMER'S MARKET AND FLEA MARKET GUIDELINES

1. The Farmer's and Flea Market will start Tuesday May 12th and end Tuesday October 20th.
2. Farmer's and Flea Market hours are Tuesdays, 10:00 a.m. to 6:00 p.m. Set up time no sooner than 9:30 a.m.
3. Season passes are now available purchase at Mantorville Square for \$60. Vendors purchasing a season pass will be assigned a space for the 2009 season. In addition, those who have purchased a season pass may go directly to the park each week and set up in their assigned space.
4. Vendors who chose to purchase a space on a week to week basis must purchase a space at from Jim Dolan at the Farmers Market for \$5 a week, *prior* to setting up. At time of purchase weekly vendor will be assigned a space.
5. Space dimensions are approximately 15' x 15'. Vendors must stay on the gravel within the painted corner markers. All dimensions must be obeyed. If more space is needed an additional space must be purchased.
6. A space shall not be sublet by a space holder unless prior approval is obtained from Jim Dolan at the Farmers Market.
7. All booths must be set up only on the gravel and *not* on the grass. In addition, ***no vehicles, including those used as part of a booth, can be parked on the grass.*** *See attached Mantorville City Park Rules.
8. Vendors must provide their own tables, scales, etc. and are responsible for clean up of their space each week. In accordance with the MN Department of Agriculture guidelines a food stand must provide protection during adverse weather and a canopy or other form of overhead protection must be provided. In addition all foods and food-related product must be kept at least six inches above the ground, and stored and displayed in a manner which prevents contamination.
 - a. Labeling: All food in a package form must be labeled to include the following information: identity of the food product, a list of ingredients, the name, address, and zip code of the person who processed and canned the goods and the date on which the goods were processed and canned. A sign stating "*These canned goods are homemade and not subject to state inspection.*" must be displayed in your booth.
 - b. All eggs sold must be labeled with the following information
 - i. Grade and size;
 - ii. The statement "Perishable, Keep Refrigerated";
 - iii. Safe handling instructions: "To prevent illness from bacteria: Keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly
 - iv. Code dated with a pack date, which is the Julian date(day of the year) and a freshness date, and an explanation of the date, such as expiration., use by or sell by'
 - v. Name, address and zip code of packer or distributor; and producers should be registered with the MDA.
 - vi. All eggs must be held in storage and display at a temperature not to exceed 45°F.
 - c. Mechanical refrigeration is required for all potentially hazardous foods which must be held cold (41°F or lower). This also applies to foods which must be frozen solid during transport, storage and display. Ice, dry ice, or cold packs cannot be used as a substitute for mechanical refrigeration of potentially hazardous food held for four hours or more.

9. Vendors selling the products of the farm or garden occupied and cultivated by them do not need a license. If you buy from another source and resell these products you will need a food firm license by the MN Department of Ag (or the MN Department of Health). A copy of this license must be given to the market manager before selling any produce.
10. Vendors are responsible for all goods sold.
11. Items allowed: fruits, vegetables, nuts, herbs, flowers, honey, maple syrup, sorghum, food, dairy products, bedding plants or nursery stock, antiques, homemade crafts and garage sale items of good quality. Jams and jellies must be sealed. If a vendor wishes to sell any meat products they must provide a Certified Food Managers License and proof of using a Certified Food Kitchen before setting up.
12. *Vendors who purchase a space are required to stay no less than 4 hours.*
13. During Rendezvous (late September) vendors may be asked to set up in an alternate location, to be determined at a later time.
14. In the event of heavy rain, flood or park damage by weather related issues please call Mantorville City Hall, 635-5170, to make sure the park is open.
15. Vendors not abiding by the above Mantorville Farmer's Market and Flea Market Guidelines and Mantorville City Park Rules will be asked to leave. Any violations should be reported to Market Manager Lynnette Nash, at the Chocolate Shoppe, 635-5814, or Jim Dolan at the Farmers Market. Mantorville City Park Rules and Mantorville Farmer's Market and Flea Market Guidelines will be enforced by a person designated by the Mantorville City Council. In the event a vendor is asked to leave their season and/or weekly pass will be terminated with no refund.